FOR PERFECT RESULTS

Thank you for choosing this AEG product. We have created it to give you impeccable performance for many years, with innovative technologies that help make life simpler – features you might not find on ordinary appliances. Please spend a few minutes reading to get the very best from it.

ACCESSORIES AND CONSUMABLES

In the AEG webshop, you'll find everything you need to keep all your AEG appliances looking spotless and working perfectly. Along with a wide range of accessories designed and built to the high quality standards you would expect, from specialist cookware to cutlery baskets, from bottle holders to delicate laundry bags...

Visit the webshop at:
www.aeg.com/shop

CONTENTS

4 Safety information
7 Product description
8 Before first use
9 Control panel
10 Daily use
13 Clock functions
13 Automatic programmes
14 Using the accessories
15 Additional functions
16 Helpful hints and tips
34 Care and cleaning
37 What to do if...
38 Electrical connection
38 Installation
42 Environment concerns
42 GREAT BRITAIN & IRELAND - Guarantee/Customer Service

The following symbols are used in this user manual:

⚠
Important information concerning your personal safety and information on how to avoid damaging the appliance.

ⓘ
General information and tips

Environmental information

Subject to change without notice

⚠ SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.
The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in the operation, because it becomes hot. There is the risk of injury or other permanent disability.
- If the appliance has Child Lock or Key Lock (Control Lock) function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not lift the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shockproof socket.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- The interior of the appliance becomes hot during use. There is the risk of burns. Do not touch the heating elements in the appliance. Use gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:
  - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
  - do not put hot water directly into the appliance;
  - do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance so it is not a defect in the sense of the warranty law.
- Do not apply pressure on the open door.

- Always close the appliance door when you cook, even while grilling.

Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.
- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

Risk of fire

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance.

Steam cooking

- Do not open the oven door during Steam cooking. Steam can release. There is the risk of skin burns. There is the risk that steam causes moisture damage to units.

Oven lamp

- Bulb lamps used in this appliance are special lamps selected for household appliances use only. They cannot be used for the full or partial illumination of a household room.
- If it becomes necessary to replace the lamp use one of the same power and specifically designed for household appliances only.
- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock.

Service centre

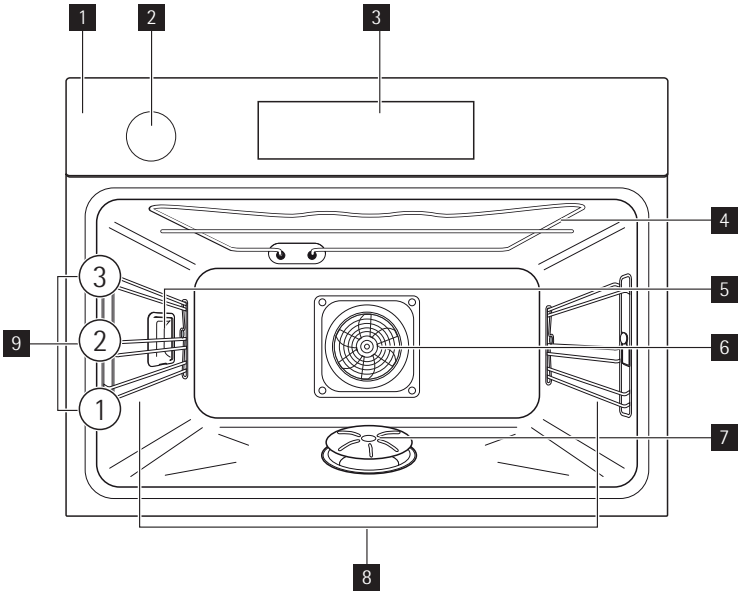
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

Disposal of the appliance

- To prevent the risk of physical injury or damage
  - Disconnect the appliance from the power supply.
  - Cut off the mains cable and discard it.
  - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

PRODUCT DESCRIPTION

General overview

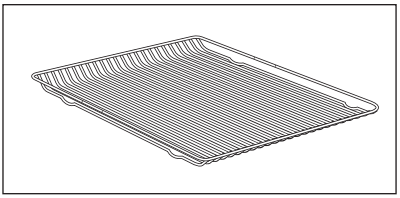


1 Control panel
2 Water tank
3 Electronic programmer
4 Grill and heating element
5 Oven lamp
6 Fan and heating element
7 Steam generator

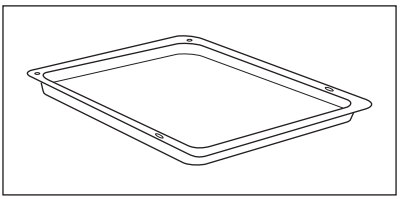
8 Shelf support, removable
9 Shelf positions

Oven accessories

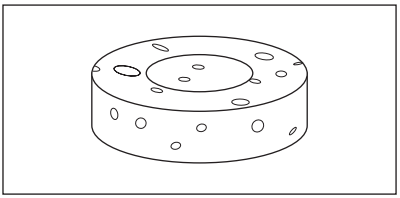
- Wire shelf
  For cookware, cake tins, roasts.



- Baking tray
  For cakes and biscuits.



- Quick Sponge 180
  For absorbing residual water from the steam generator.



BEFORE FIRST USE

WARNING!
Refer to "Safety information" chapter.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

Refer to chapter "Care and Cleaning".

Setting and changing the time of day

The appliance only operates after you set the time.

When you connect the appliance to the electrical supply or after a power cut, the symbol for the time of day flashes. Touch the control — or + to set the time.

Changing the time:

1. Touch the control ⏲ again and again until the symbol ⏲ flashes.
2. Touch the control — or + to set the time.

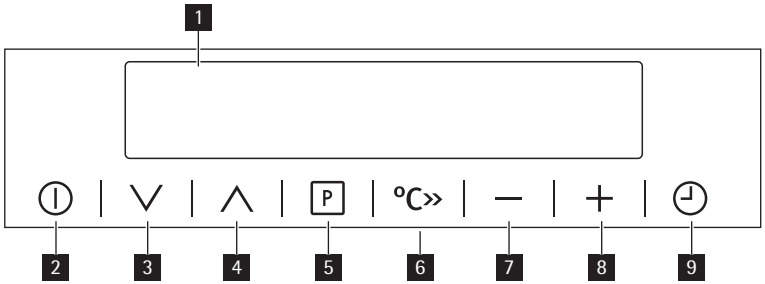
The display shows the time and the flashing stops after approximately 5 seconds .

You can only change the time if:

- the Child safety is off.
- the Minute minder 🔔 is off.
- the Duration |→| is off.
- the End →| is off.
- all the oven functions are off.

CONTROL PANEL

Electronic programmer

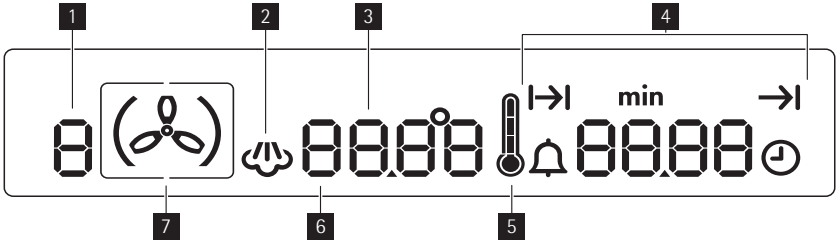


Touch the sensor fields to operate the appliance.

	Sensor Field	Function	Description
1	-	DISPLAY	It shows the settings of the appliance.
2	⏻	ON/OFF	Touch to activate or deactivate the appliance.
3	∨	DOWN	Touch to set an oven function.
4	∧	UP	Touch to set an oven function.
5	P	AUTOMATIC PRO-GRAMME	Touch to set an automatic programme.
6	°C»	FAST HEAT UP	Touch to decrease the heat up time.
7	—	MINUS	Touch to set the temperature or time.
8	+	PLUS	Touch to set the temperature or time.

	Sensor Field	Function	Description
9		CLOCK	Touch to set a clock function.

Display



1 Memory: P
2 Steam mode
3 Temperature/Time of day display
4 Clock functions/Clock display
5 Heat up indicator
6 Automatic Programmes
7 Oven functions

General instructions

- When you set the function, it comes on in the display and the temperature starts to increase or the time starts to count down.
- When you get the set temperature, a sound operates.
- When you set a function or open the oven door, the lamp comes on.

  The oven lamp goes out after 10 minutes when the door is open and the oven does not operate.

Heat up indicator

If you set an oven function, the bars in the symbol slowly come on one by one. The bars show that the temperature in the appliance increases or decreases.
When the appliance is at the set temperature, the Heat up indicator goes off the display.

Residual heat indicator

When the cooking is completed, the display shows the residual heat temperature that is higher than 40°C.

DAILY USE

WARNING!
Refer to "Safety information" chapter.

To operate the appliance you can use:

- **manual mode** -to set an oven function, the temperature and the cooking time manually.
- **automatic programmes** -to prepare a dish when you do not have a knowledge or experience in cooking.

Setting the oven function

1. Activate the appliance.
2. Touch ∧ or ∨ to set an oven function.

The display shows an automatic temperature. If you do not change the temperature in approximately 5 seconds, the appliance starts to operate.

Oven Functions

Functions		Use
	Steam Cooking	For vegetables, potatoes, rice, pasta or other side-dishes.
	Interval Steam Cooking	To bake, roast and warm up cold and frozen meals.
	Ventitherm ® Fan Operated Cooking	To roast and bake on two levels at the same time.
	Rotitherm Roasting	To roast larger pieces of meat or poultry on one level. To brown food, for example gratin.
	Single Economy Grill	To grill flat foodstuffs and to toast.
	Defrost/Drying	To defrost and dry herbs, fruits and vegetables.
LO	Low Temperature Cooking	To prepare very tender and juicy roasts.
	Moist Fan Cooking	To bake and cook dry bakery items in tins on one level and save energy.

Changing the oven temperature

Touch — or + to increase or decrease the temperature in 5 °C steps.

Fast heat up function

The Fast heat up function decreases the heat up time.

CAUTION!
Do not put the food in the appliance when the Fast heat up function operates.

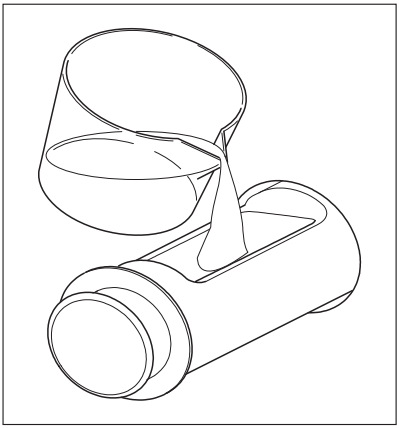
1. Set the oven function and if it is necessary, change the automatic temperature.
2. Touch °C». The symbol comes on in the display. When the Fast heat up function operates, the bars of the heat up indicator flash one after the other.

When the appliance operates at the set temperature, the bars of the heat up indicator come on. An acoustic signal sounds. The symbol goes out from the display.
At this time, the oven function operates automatically and you can put the food in the appliance.

The Steam cooking functions

- Always use the steam cooking functions together with the clock functions: Duration |→| and End →| (refer to "Setting the clock functions").
- Do not put the water in the steam generator but in the water tank on the control panel.
- Use only water as a liquid.
- When there is no water left in the water tank, an acoustic signal sounds. When you put the water in the water tank, the acoustic signal deactivates.
- To have a good effect of the steam cooking, the set time must be more than 10 minutes. It is because the heat up time is approximately 2 minutes and the automatic steam supply is approximately 5 minutes.

Steam Cooking



1. Put the water (approximately 650 ml) in the water tank on the control panel.

   The water supply is for approximately 30 minutes.
2. Activate the appliance.
3. Touch ∧ or ∨ to set the Steam Cooking function .
4. If it is necessary, Touch — or + to set the temperature (between 50°C - 96°C).
5. Touch ◴ to set Duration or End function.
6. Touch — or + to set the time for the Duration or End function.

   The first steam shows after approximately 2 minutes. One acoustic signal sounds when the temperature is approximately 96°C.

   Three acoustic signals sound at the end of cooking time.
7. Touch ⏻ to deactivate the acoustic signal and the appliance.

After the temperature in the appliance decreases, soak up all remaining water from the steam generator with a sponge. If it is necessary, clean the steam generator with some vinegar.
Let the appliance dry fully with the open door.

Interval Steam Cooking

To set the Interval Cooking function do the steps from the procedure for Steam Cooking but put less water (**250** ml).

CLOCK FUNCTIONS

Clock functions

SYMBOL	FUNCTION	DESCRIPTION
🔔	MINUTE MINDER	Use to set a countdown. When the time ends, an acoustic signal sounds. This function has no effect on the operation of the oven.
|→|	DURATION	Use to set how long the oven operates.
→|	END	Use to set when the oven stops.
🕘	TIME OF DAY	Shows the time. To set, change or check the time. Refer to "Setting and changing the time of day".

Setting the clock functions

1. Activate the appliance and set an oven function and temperature (not necessary for Minute minder and Time of day).
2. Touch 🕘 again and again until the display shows the necessary clock function and the related symbol, for example Minute minder 🔔.
3. Touch — or + to set the necessary time.

When the set time ends, an acoustic signal sounds for 2 minutes. “00.00” goes on in the display and the related function indicator flashes. The appliance deactivates automatically. Touch a sensor field to stop the acoustic signal.

General instruction:

- If you set a clock function, the symbol flashes for approximately 5 seconds. In these 5 seconds, touch — or + to set the time.
- If you set the time, the symbol continues to flash for approximately 5 seconds. After these 5 seconds, the symbol comes on. The time starts to count down for Minute minder. For Duration and End the time starts to count down after the function starts.
- If you want to delay the start of the cooking time use End function →|.
- If you want to end cooking earlier (before end of clock functions) use ⏻.

AUTOMATIC PROGRAMMES

WARNING!
Refer to "Safety information" chapter.

Automatic Programmes

For an automatic programme, use the recipes from section "Automatic programmes".

Setting a programme

1. Activate the appliance.
2. Use P to access the automatic programmes menu.

3. Use ∧ or ∨ to set an automatic programme (P1 to P12).
   - The symbol for the function comes on in the display.
   - The cooking time and |→| come on in the display.
   - Touch the clock control ⏲. Then, touch the — or + control to set the cooking time.
   - The oven activates automatically after approximately 5 seconds.

When set time ends, an acoustic signal sounds for 2 minutes. |→| flashes. The oven stops automatically. Touch a control to stop the acoustic signal.

Memory function

Use the Memory function to save one favourite setting.

1. Set the oven function, temperature, and the clock functions: Duration |→| and/or End →|.
2. Touch and hold the sensor field for Automatic programmes [P] for approximately 2 seconds until an acoustic signal sounds. The setting is saved.

Activating the Memory function

1. Activate the appliance.
2. Touch [P] to set the saved setting.

USING THE ACCESSORIES

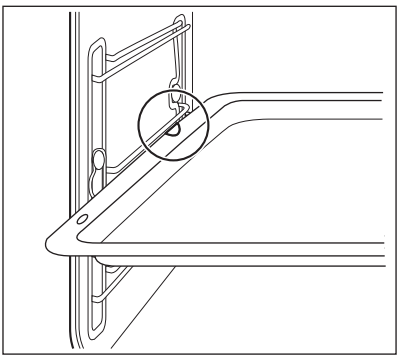
WARNING!
Refer to "Safety information" chapter.

Installing the oven accessories

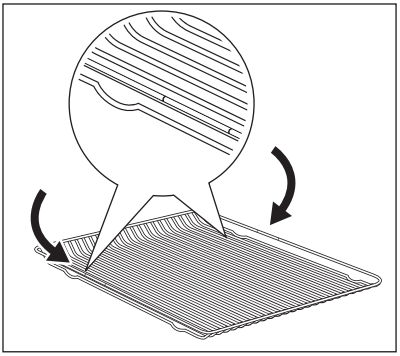
All oven accessories have a small indentation at the bottom on the right and left edge to increase the safety.

Always make sure that this indentation is at the rear of the oven. This indentation is also an anti-tip device.

Baking tray:
Push the baking tray between the guide bars of the oven level.



Wire shelf:
Put the shelf in and make sure the feet point down.
Push the shelf between the guide bars of the oven level.



The high rim around the shelf is a device which prevents cookware from slipping off.

ADDITIONAL FUNCTIONS

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

Child safety

You cannot activate the appliance if the child safety device operates.

Activating or deactivating the child safety device:

1. Deactivate the appliance ⏻. Do not set an oven function.
2. Touch and hold P and — at the same time, until SAFE comes on or off in the display.

Control Beep

Activating or deactivating the control beep:

1. Deactivate the appliance ⏻.
2. Touch + and — hold and at the same time for approximately 2 seconds, until and acoustic signal sounds.

Automatic switch-off

For safety causes the appliance deactivates automatically after some time:

- If an oven function operates.
- If you do not change the oven temperature.

The last set temperature flashes in the display.

Oven temperature	Switch-off time
30 °C -120 °C	12.5 h.
120 °C - 200 °C	8.5 h.
200 °C -230 °C	5.5 h.

OFF comes on in the display.
Starting the oven after an automatic switch-off

Deactivate the oven. When you activate the appliance, you can use it again.

HELPFUL HINTS AND TIPS

The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

Cooking with steam

Cookware for steam cooking

- Use only heat and corrosion resistant cookware.
- Chrome steel food containers are correct too (see special accessories).

Oven levels

- There are the correct oven levels in the table below. Count the oven levels from the bottom to the top.

General notes

- When you cook longer than 30 minutes or when you cook large quantities of food, add water if it is necessary.
- Put the food in the correct cooking containers on the shelves. Keep the distance between the shelves to let the steam get to each food.
- If you do not use the oven for a long time, remove water from the water drawer, connecting hoses and steam generator (refer to section "Cleaning and Care").

Note on the tables for Steam Cooking

- The tables give data for typical dishes.
- The temperature and time are for guidance only and depend on the composition, size , quantity of food and the cookware.
- Use almost the same recipe if you cannot find the settings for your recipe.
- Start the cooking with the cold oven if the data in the tables does not recommend differently.
- Increase the amount of water for rice to the ratio 1 : 1.5 - 1: 2 contrary to the specifications in the table.

Steam Cooking table

Food	Water in the water drawer (ml)	Temperature (°C)	Shelf position	Time (min)
Risotto	400	96	2	25-30
Rice (with liquid 1:1)	650	96	2	35-40
Cornmeal (polenta, with liquid 1:3)	550	96	2	35-40
Jacket potatoes, medium-sized	650	96	2	50-60
Boiled potatoes	550	96	2	35-40

Food	Water in the water drawer (ml)	Temperature (°C)	Shelf position	Time (min)
Ratatouille	400	96	2	25-30
Brussels sprouts	550	96	2	30-35
Broccoli in florets	550	96	2	25-30
Cauliflower, whole	650	96	2	40-45
Cauliflower in florets	600	96	2	30-35
Sauerkraut	650	96	2	50-60
Tomatoes, whole	250	96	2	15-20
Beetroot, whole	550	96	2	60-70
Kohlrabi/celery /fennel, sliced	550	96	2	35-40
Courgettes, sliced	400	96	2	20-25
Carrots, sliced	550	96	2	35-40
Defrosting vegetables	550	96	2	35
Defrosting and cooking vegetables	650	60	2	35-40
Blanching vegetables	250	96	2	12-15
Blanching beans	250	96	2	20-22
Frozen beans	650	96	2	30-40
Chicken (breast)	500	96	2	30-40
Prosciutto style ham 1,000 g	650	96	2	50-75
Smoked loin of pork 600-1,000 g	650	96	2	45-55
Stuffed pepper	500	96	2	30-40
Frankfurters / veal sausages	250	85	2	15-20
Heating up meat loaf in 1 cm slices	400	96	2	20-25
Fish fillet, approx. 1,000 g	650	96	2	35-40
Flat fish fillet, approx. 300 g	300	80	2	15-20
Fish fillet, frozen 500-800 g	650	96	2	30-40
Trout, 170-300 g	400	85	2	15-25
Custard / flan in individual dishes	500	96	2	25-35
Egg royale	500	96	2	25-35
Steamed buns	500	96	2	30-35
Eggs, soft	200	96	2	8-10
Eggs, medium	200	96	2	10-12

Food	Water in the water drawer (ml)	Temperature (°C)	Shelf position	Time (min)
Eggs, hard	200	96	2	15-20

Ventitherm ® Fan Operated Cooking and Steam Cooking in succession

You can cook meat, vegetables and side dishes with the combination of Ventitherm ® Fan Operated Cooking with circular heating elements and Steam Cooking one after the other. You can serve the foods at the same time.

- Roast the food with the Ventitherm ® Fan Operated Cooking.
- Put vegetables and side dishes in oven-proof dishes and put them in the oven with the roasted food.
- Start Steam Cooking and cook all food together.

Start Steam Cooking when the temperature decreases to about 80°C. See the temperature in the display. Open the oven door to decrease the temperature faster.

Ventitherm ® Fan Operated Cooking and Steam Cooking in succession table

Food	Ventitherm ® Fan Operated Cooking		Steam Cooking (max. amount of water 650 ml)	
	Temp. (°C)	Time (min)	Meat and side dishes, time (min)	Shelf position
Roast beef, 1 kg Sprouts, Polenta	180	60-70	30-35	1 3
Roast pork 1 kg, potatoes, vegetables, Gravy	180	60-70	30-35	1 3
Roast veal, 1 kg rice, vegetables	180	50-60	30-35	1 3

The data in the table is for guidance only. The data depends on the size and amount. Set the core temperature for meat between 60-63°C before you start steam cooking.

Interval Steam Cooking

Interval Steam Cooking is correct if you roast large joints of meat, defrost or reheat food you cooked before.
Slice the roasts before you heat them up.

Interval Steam Cooking table

Cooking on more than one oven level			
Food	Interval Steam Cooking (Max. amount of water 250ml)		
	Temperature (°C)	Time (min)	Shelf position
Heating up a meal, 6 plates, 24 cm in diameter	110	15-20	2 and 3

Cooking on more than one oven level			
Food	Interval Steam Cooking (Max. amount of water 250ml)		
	Temperature (°C)	Time (min)	Shelf position
Roast pork, 1,000 g	180	90-100	2
Roast beef, 1,000 g	180	90-100	2
Roast veal, 1000 g	180	80-90	2
Meat loaf, raw 500 g	180	30-40	2
Frankfurters / veal sausages	85	15-20	2
Smoked loin of pork 600-1,000 g (pre-soak for 2 hours)	180	60-70	2
Chicken, 1,000 g	200	45-55	2
Duck 1,500-2,000 g	180	60-75	2
Goose, 3,000 g	170	130-170	1
Fish fillets	90	20-30	2
Potato gratin, Leek and potato gratin	190	40-50	2
Pasta bake	180	35-45	2
Lasagne	180	45-50	2
Misc. types of bread 500-1,000 g	180-190	50-60	2
Rolls, 40-60 g	210-220	20-25	3
Ready-to-bake rolls, 30-40 g	220	10-15	3
Ready-to-bake rolls, 30-40 g, frozen	220	10-15	3
Ready-to-bake baguettes, 40-50 g	200	10-15	3
Ready-to-bake baguettes, 40-50 g, frozen	200	10-15	3

Baking

General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.
- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.

How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.

- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

Baking on one oven level

Baking in tins

Food	Oven function		Shelf position	Temperature (°C)	Time (min)
Ring cake or brioche		Ventitherm® Fan Operated Cooking	1	160-170	50-60
Madeira cake/Fruit cakes		Ventitherm® Fan Operated Cooking	1	150-170	60-90
Sponge cake		Ventitherm® Fan Operated Cooking	1	160-180	25-40
Flan base - shortcrust pastry		Moist Fan Cooking	2	170-190 1)	10-25
Flan base - sponge mixture		Moist Fan Cooking	2	150-170	20-25
Apple tart (covered)		Ventitherm® Fan Operated Cooking	1	160-180	50-60
Apple pie (2 tins, Ø 20cm, placed diagonally)		Ventitherm® Fan Operated Cooking	1	180-190	65-80
Savoury flan (e. g. Quiche Lorraine)		Ventitherm® Fan Operated Cooking	2	170-190	30-70
Cheesecake		Ventitherm® Fan Operated Cooking	1	160-180	60-90

1) Pre-heat oven

Cakes/pastries/breads on baking trays

Food	Oven function		Shelf position	Temperature (°C)	Time (min)
Plaited bread/bread crown		Moist Fan Cooking	1	160-180	30-40
Christmas stollen		Ventitherm® Fan Operated Cooking	1	160-180	40-60
Bread (rye bread)		Ventitherm® Fan Operated Cooking	1	180-200	45-60
Cream puffs/éclairs		Ventitherm® Fan Operated Cooking	2	170-190	:30-40
Swiss Roll		Ventitherm® Fan Operated Cooking	2	200-220 1)	8-15
Crumb cake (dry)		Moist Fan Cooking	2	160-180	20-40

Food	Oven function		Shelf position	Temperature (°C)	Time (min)
Butter/sugar cake		Moist Fan Cooking	2	180-200 1)	15-30
Fruit flan (made with yeast dough/sponge mixture)		Ventitherm® Fan Operated Cooking	2	160-180	25-50
Fruit flan made with shortcrust pastry		Ventitherm® Fan Operated Cooking	2	170-190	40-80
Yeast cakes with delicate toppings (e. g. quark, cream, almond slice)		Ventitherm® Fan Operated Cooking	2	150-170	40-80
Pizza (with a lot of topping)		Ventitherm® Fan Operated Cooking	2	190-210 1)	20-40
Pizza (thin crust)		Ventitherm® Fan Operated Cooking	2	230 1)	12-20
Flat bread		Ventitherm® Fan Operated Cooking	2	230 1)	10-20
Swiss flaky pastry tarts		Ventitherm® Fan Operated Cooking	2	190-210	35-50

Biscuits

Food	Oven function		Shelf position	Temperature (°C)	Time (min)
Short pastry biscuits		Ventitherm® Fan Operated Cooking	2	160-180	6-20
Viennese whirls		Ventitherm® Fan Operated Cooking	2	160	10-40
Biscuits made with sponge mixture		Ventitherm® Fan Operated Cooking	2	160-180	15-20
Pastries made with egg white, meringues		Ventitherm® Fan Operated Cooking	2	80-100	120-150
Macaroons		Ventitherm® Fan Operated Cooking	2	100-120	30-60
Fancy yeast biscuits		Moist Fan Cooking	2	160-180	20-40
Puff pastries		Ventitherm® Fan Operated Cooking	2	180-200 1)	20-30
Rolls		Ventitherm® Fan Operated Cooking	2	210-230	20-35
Small cakes (20 per tray)		Ventitherm® Fan Operated Cooking	2	170 1)	20-30

Baking on more than one level - Biscuits/small cakes/pastries/rolls

Food	Ventitherm ® Fan Operated Cooking 2 levels	Temperature (°C)	Time (min)
Short pastry biscuits	2 / 3	160-180	15-35
Viennese whirls	2 / 3	160	20-60
Biscuits made with sponge mixture	2 / 3	160-180	25-40
Pastries made with egg white, meringues	2 / 3	80-100	130-170
Macaroons	2 / 3	100-120	40-80
Danish pastries	2 / 3	160-180	30-60
Puff pastries	2 / 3	180-200 1)	30-50

1) Pre-heat oven.

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath	Wrong oven level	Place cake lower
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time too short	Set a longer baking time. **Baking times cannot be reduced by setting higher temperatures**
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher
Cake is too dry	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time
Cake browns unevenly	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
Cake does not cook in the baking time given	Temperature too low	Use a slightly higher oven setting

Soufflés and au gratin dishes table

Food	Oven function		Shelf position	Temperature (°C)	Time (min)
Pasta bake		Moist Fan Cooking	1	180-200	30-50

Food	Oven function		Shelf position	Temperature (°C)	Time (min)
Lasagne		Ventitherm® Fan Operated Cooking	1	180-200	25-40
Vegetables au gratin 1)		Ventitherm® Fan Operated Cooking	1	160-170	15-30
Baguettes au gratin 1)		Ventitherm® Fan Operated Cooking	1	160-170	15-30
Sweet bakes		Moist Fan Cooking	1	180-200	40-60
Fish bakes		Ventitherm® Fan Operated Cooking	1	180-200	30-60
Stuffed vegetables		Ventitherm® Fan Operated Cooking	1	160-170	30-60
Potato gratin		Moist Fan Cooking	2	180-200	40-50

1) Pre-heat oven

Ready made frozen food table

Food	Oven function		Shelf position	Temperature (°C)	Time
Frozen pizza		Ventitherm® Fan Operated Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips 1) (300-600 g)		Rotitherm Roasting	3	200-220	as per manufacturer's instructions
Baguettes		Ventitherm® Fan Operated Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit cake		Ventitherm® Fan Operated Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Turn chips 2 or 3 times during cooking

Roasting

Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep pan or on the wire shelf above the deep pan (if present).
- Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

Roasting tables

Oven function: Ventitherm® Fan Operated Cooking

Pork

Food	Shelf position	Temperature (°C)	Time (min)
Shoulder, neck, ham joint (1000-1500 g)	1	170-190	90-120
Chops, smoked loin of pork (1000-1500 g)	1	180-200	60-90
Meat loaf (750-1000 g)	1	180-200	45-60
Knuckle of pork (pre-cooked) (750-1000 g)	1	170-190	90-120

Beef

Food	Shelf position	Temperature (°C)	Time (min)
Pot roast (1000-1500 g)	1	180-200	120-150
Roast beef or sirloin per cm of thickness	1	210-230 1)	0:06-0:09 per cm of thick-ness

1) Pre-heat oven

Veal

Food	Shelf position	Temperature (°C)	Time (min)
Pot roast (1000-1500 g)	1	170-190	150-120
Knuckle of veal (1500-2000 g)	1	170-190	120-150

Lamb

Food	Shelf position	Temperature (°C)	Time (min)
Leg of lamb (1000-1500 g)	1	170-190	75-120
Saddle of lamb (1000-1500 g)	1	180-200	60-90

Quick roast items cooked on a baking tray

Food	Shelf position	Temperature (°C)	Time (min)
Sausages 'Cordon bleu'	1	220-230 1)	5-8
Small sausages	1	220-230 1)	12-15
Schnitzel or chops, breaded	1	220-230 1)	15-20
Rissoles	1	210-220 1)	15-20

Fish (steamed)

Food	Shelf position	Temperature (°C)	Time (min)
Whole fish (1000-1500 g)	1	210-220	45-75

Poultry

Food	Shelf position	Temperature (°C)	Time (min)
Chicken, spring chicken (1000-1500 g)	1	190-210	45-75
Chicken half (per 400-500 g)	1	200-220	35-50

Food	Shelf position	Temperature (°C)	Time (min)
Poultry pieces (per 200-250 g)	1	200-220	35-50
Duck (1500-2000 g)	1	180-200	75-105

Game

Food	Shelf position	Temperature (°C)	Time (min)
Saddle of hare, leg of hare (up to 1000 g)	1	220-230 [1)]	25-40
Saddle of venison (1500-2000 g)	1	210-220	75-105
Leg of venison (1500-2000 g)	1	200-210	90-135

Low Temperature Cooking LO

- Low Temperature Cooking is correct for pieces of tender, lean meat and fish to make them succulent.
- Do not use the Low Temperature Cooking for pot roasts or fatty pork roasts.
- Always cook without a lid in Low Temperature Cooking.
- With Low Temperature Cooking function the oven gets the preset temperature and a signal operates. Then, the oven automatically sets to a lower temperature to continue cooking.

Cooking with Low Temperature Cooking function:

1. Sear the meat in a pan in a very high heat.
2. Put the meat in a roasting dish or directly on the wire shelf.
3. Put the tray below the shelf to catch the fat.
4. Put the shelf in the oven.
5. Set Low Temperature Cooking function.

   If it is necessary, change the temperature and cook until done (refer to Low temperature Cooking table).

Low Temperature Cooking table

Food[1)]	Weight (g)	Temperature (°C)	Shelf position	Time (min)
Roast beef	1000-1500	120	1	90-110
Fillet of beef	1000-1500	120	3	90-110
Roast veal	1000-1500	120	1	100-120
Steak	200 - 300	120	3	20-30

1) Brown in a frying pan before cooking

Single Economy Grill

Single Economy Grill with maximum temperature setting

Use the grill with the closed oven door.

- Use both the wire shelf and the tray when you grill.
- The grilling time is for guidance only.

Grilling table

Food	Shelf position	Cooking times (min)	
		1st side	2nd side
Toast [1]	3	4-6	3-5
Toast with topping	2	8-10	---

1) Use the wire shelf without a tray

Rotitherm roasting

Oven function: Rotitherm Roasting

Food	Temperature (°C)	Tray	Oven shelf	Time (min)	turn after... minutes
		Shelf position			
Chicken (900-1000 g)	180-200	1	2	50-60	25-30
Stuffed rolled pork roast (2000 g)	180-200	1	2	90-95	45
Pasta bake	180	---	2	30	---
Potato bake au gratin	200	---	2	20-23	---
Gnocchi, au gratin	180	---	2	20-23	---
Cauliflower with Hollandaise sauce	200	---	2	15	---

- Grill flat pieces of meat or fish.
- Pre-heat for approximately 3 minutes to grill flat pieces of meat and fish with the fan-assisted grill as we recommend in the table. Put a baking tray with approximately 1 - 1.5 cm of water on level 1.

CAUTION!
Do not open the door to prevent the hot steam from escaping.

Food	Temperature (°C)	Tray	Oven shelf	Time (min)	turn after... minutes
		Shelf position			
Rissoles	230	1	3	14-18	6-8
Pork fillet	230	1	2	16-22	6-10
Sausages	230	1	3	14-18	6-8
Fillet steaks, veal steaks	230	1	3	11-13	5-6
Fillet of beef, roast beef (approx. 1 kg)	230	1	2	20-24	10-12

Defrosting

Oven function: Defrost/Drying (Temperature setting 30°C)

- Unpack the food and put it on a plate on the 1st shelf from the bottom.

- Do not cover with anything to decrease the defrosting time.

Defrosting table

Food	Time (min)	Further defrosting time (min)	Note
Chicken, 1000 g	100-140	20-30	Put the chicken on an upturned saucer in a big plate. Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150 g	25-35	10-15	---
Strawberries, 300 g	30-40	10-20	---
Butter, 250 g	30-40	10-15	---
Cream, 2 x 200 g	80-100	10-15	Whip the cream when still slightly frozen in places
Gateau, 1400 g	60	60	---

Drying

Oven function: Defrost/Drying

- Cover trays with grease proof paper or baking parchment.
- For a better result, stop the oven halfway through the drying time, open the door and let it cool down for one night to complete the drying.

Drying table

Food	Temperature (°C)	Shelf position		Time (h)
		1 position	2 position	
Beans	75	2	2 / 3	6-9
Pepper slices	75	2	2 / 3	5-8
Vegetables for soup	75	2	2 / 3	5-6
Mushrooms	50	2	2 / 3	6-9
Herbs	40-50	2	2 / 3	2-4
Plums	75	2	2 / 3	8-12
Apricots	75	2	2 / 3	8-12
Apple slices	75	2	2 / 3	6-9
Pears	75	2	2 / 3	9-13

Making preserves

Oven functions: Ventitherm ® Fan Operated Cooking

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids, or metal tins.

- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars up to the same level and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1/2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approx. 35-60 minutes with one-litre jars), stop the oven or decrease the temperature to 100°C (see the table).

Preserves table - Berries

Preserve	Temperature (°C)	Cooking time until simmering (min)	Cooking time at 100°C (min)
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	---
Unripe gooseberries	160-170	35-45	10-15

Preserves table - Stone fruits

Preserve	Temperature (°C)	Cooking time until simmering (min)	Cooking time at 100°C (min)
Pears, quinces, plums	160-170	35-45	10-15

Preserves table - Vegetables

Preserve	Temperature (°C)	Cooking time until simmering (min)	Cooking time at 100°C (min)
Carrots [1)]	160-170	50-60	5-10
Cucumbers	160-170	50-60	---
Mixed pickles	160-170	50-60	15
Kohlrabi, peas, asparagus	160-170	50-60	15-20

1) Keep in the oven after you stop the oven

Automatic programmes

Use [P] to set one of the 12 automatic programmes:

P1	CLEANING
P2	VEGETABLES 500-1000 (g)
P3	POTATO GRATIN
P4	WHITE BREAD 500-700 (g)
P5	ROLLS, 40 (g) each
P6	FISH FILLET (gratinated)
P7	TROUT, 250-300 (g)
P8	PIZZA
P9	QUICHE LORRAINE

P10	CHICKEN, 1000 (g)
P11	SADDLE OF VEAL, 1000 (g)
P12	WARMING UP

CLEANING programme

1. Fill approximately 150 ml of water and 1 tablespoon of vinegar into the steam generator (water drawer).
2. Set **P 1** CLEANING programme. Start the programme with the Baking/Roasting Programmes button.

   A sound operates three times when the program ends after 15 minutes.
3. Stop the signal and the oven with the On/Off button.
4. Clean the oven with a soft cloth.

WARNING!
The oven must be cool!

5. Remove all the water from the steam generator.

   Put moist sponge into the cool steam generator.

   Remove the sponge and squeeze out the water.

   Let it soak fully.
6. **Open the door for one hour to let the oven dry fully.**

Setting	Shelf position	Time	Water in the water drawer
P 1 CLEANING	---	15 min.	150 ml

VEGETABLES 500-1000 g (vegetable platter)

You can use any cookware that is heat-resistant to minimum 100°C.

Ingredients:

- 400 g cauliflower
- 200 g carrots
- 200 g kohlrabi
- 200 g yellow and red peppers

Preparation:
Clean the cauliflower and divide into florets. Peel carrots and kohlrabi. Cut them into bite-size pieces. Clean the peppers. Cut them into strips. Put all vegetables into an open oven dish and cook without water. Do not add salt or other seasonings.

Setting	Shelf position	Time	Water in the water drawer
P 2 VEGETABLES	1 and 3	40 min.	650 ml

POTATO GRATIN (4-5 serves)

Ingredients:

- 1,000 g potatoes
- 60 g grated cheese

- 200 ml cream
- 200 ml milk
- Salt, pepper, nutmeg, garlic

Preparation:
Spread butter in a Pyrex dish (30 x 21 cm). Peel the potatoes. Cut into approximately 3 mm thick slices and put them in the dish. Season with salt, pepper, nutmeg and garlic. Mix milk and cream and pour on the potatoes. Put the grated cheese on the top.

Setting	Shelf position	Time	Water in the water drawer
P 3 POTATO GRATIN	2	50 min.	200 ml

WHITE BREAD 500-700 g

Ingredients:

- 1000 g flour, type 405
- 1 cube of fresh yeast or 2 packets of dried yeast
- 600 ml milk
- 15 g salt

Preparation:
Put flour and salt in a large bowl. Dissolve the yeast in tepid milk and add to the flour. Work all ingredients into a uniform dough. If it is necessary, add more milk. Check the texture of the flour. Let the dough rise. It must double its size.
Prepare two loaves out of the dough. Put them on the greased baking tray or patisserie tray (a special accessory). Let the loaves to rise again half their size. Put some flour on the loaves before you bake. Use a sharp knife to cut 3 lines diagonally, minimum 1 cm deep.

Setting	Shelf position	Time	Water in the water drawer
P 4 WHITE BREAD	2	55 min.	200 ml

ROLLS, 40 g each

Ingredients:

- 500 g flour, type 405
- 20 g cube of fresh yeast or 1 packet of dried yeast
- 300 ml water
- 10 g salt

Preparation:
Put flour and salt in a large bowl. Dissolve the yeast in the water. Add to the flour. Work all ingredients into a uniform dough. Let the dough rise. It must double its size. Cut the dough into pieces, form into rolls and place on the greased baking tray or patisserie tray (a special accessory). Let the rolls rise again for approx. 25 minutes.
Cut a cross in the rolls before you bake them. Put poppy, caraway or sesame seeds on the top.

Setting	Shelf position	Time	Water in the water drawer
P 5ROLLS	3	15 min.	200 ml

FISH FILLET 700g

Ingredients:

- 700 g pike-perch fillet or sea trout fillet, cubed
- 100 g Emmental cheese, grated
- 200 ml cream
- 50 g breadcrumbs
- Salt, pepper, lemon juice
- Parsley, chopped
- 40 g butter to grease the dish

Preparation:

Put lemon juice on the fish fillet and marinate it for a while. Dry the juice with kitchen paper. Season the fish fillet on both sides with salt and pepper. Place in a greased oven-proof dish.
Mix the cream, grated cheese, breadcrumbs and the chopped parsley and spread on the fish.

Setting	Shelf position	Time	Water in the water drawer
P 6 FISH FILLET	2	25 min.	250 ml

TROUT, 250-300 g

Ingredients:

- 4 trout à 250 - 300 g
- Lemon juice, pepper, salt

Preparation:

Clean the trout fully inside and outside. Put lemon juice on it. Season and put in a stainless steel dish with perforated insert (a special accessory), with 2 trout per dish.
Serve with toasted flaked almonds.

Steamed trout variation:

Pour hot water and vinegar on the trout before you put it in the stainless steel dish with the perforated insert.

Setting	Shelf position	Time	Water in the water drawer
P 7 TROUT	2	30 min.	400 ml

PIZZA (4 serves, approx. 28cm in diameter)

Ingredients for the dough:

- 500 g flour, type 405
- 250 ml water
- 20 g yeast
- 1 egg
- 2 tbsp olive oil
- 1 tsp salt

Preparation of the dough:

Dissolve the yeast in the water and work out a soft dough with other ingredients. Leave the dough covered for 30 minutes. Deflate three times during this time.

Ingredients for the tomato sauce:

- 2 tins of peeled, chopped tomatoes (800 g)
- 100 g onions, finely chopped
- 2 cloves of garlic, finely chopped
- Salt, pepper, oregano or pizza herbs

Preparation of the tomato sauce:
Mix onions, garlic, seasonings and herbs with the tomatoes. Cook and decrease the liquid to a thick sauce. Let it cool.

Ingredients for the topping:

- 600 g pizza cheese, coarsly grated
- 400 g of ham, salami, mushrooms, diced bacon, anchovies

Finishing:
Divide the dough into 4 circular pieces. Use the roller and a lot of flour to make them into 3-4 mm thick bases. Spread the bases with cold tomato sauce. Leave about 1 cm at the edge. Cover with the toppings and cheese.
Pre-heat the oven to 230°C.

Setting	Shelf position	Time	Water in the water drawer
P 8 PIZZA	3	25 min.	---

QUICHE LORRAINE

Ingredients for the pastry:

- 250 g flour, type 405
- 125 g butter
- 60 ml water
- 1 tsp salt
- pepper and nutmeg

Preparation:
Mix flour, butter and salt. Add the water and work out a pastry.
Leave the pastry in the fridge for 1 hour.

Ingredients for the topping:

- 100 ml milk
- 150 ml sour cream
- 2 eggs
- 150 g Gruyère or Emmental cheese, grated
- 150 g lean ham, diced
- 150 g onions, diced
- Pepper, nutmeg

Preparation:
Fry a little bacon and onions. Whisk the milk, cream, eggs and seasoning fully. Mix in the cheese.
Finishing:

Use a roller to work out the pastry. Put it in a greased plain tin (diameter 28cm). Put the bacon and onions evenly on the pastry. Pour the mixture on the pastry.

Setting	Shelf position	Time	Water in the water drawer
P 9 QUICHE LORRAINE	3	35 min.	---

CHICKEN 1200 g

Ingredients:

- 1 chicken (1,000 - 1,200 g)
- 2 tbsp peanut oil
- Salt, pepper, paprika and curry powder

Preparation:

Clean the chicken and dry it with kitchen paper. Mix the spices and oil. Use the mixture to put on the chicken inside and out. Put the chicken the breast-side down in the ovenproof cookware with a perforated insert (a special accessory).
Turn the chicken after approximately 25 minutes.
When the first sound operates (after approx. 50 min.), check how the meat cooks. If necessary, cook it until the second sound operates (after approx. 60 min.)

Setting	Shelf position	Time	Water in the water drawer
P 10CHICKEN	2	55 min.	200 ml

SADDLE OF VEAL (4-6 serves)

Take meat out of the fridge **1 hour** before you cook.

Ingredients:

- 1,000 g saddle of veal
- 2 tbsp peanut oil
- Salt, pepper, paprika and a little mustard

Preparation:

Wash the veal and dry it with kitchen paper. Mix the seasonings with the peanut oil. Use the mixture to coat the meat fully.
Fry the veal in a frying pan on the cooker in a very high heat on all sides for 10 minutes. Put it in the pre-warmed tin.

Setting	Shelf position	Time	Water in the water drawer
P 11SADDLE OF VEAL	2	80 min.	200 ml

WARMING UP (4-6 dishes)

You can use any cookware that is heat-resistant to minimum 110°C.

Preparation:

Put the food separately or together on the cookware. Put it in the oven. Do not cover. Use 6 plates (diameter 26 cm) maximum.

Setting	Shelf position	Time	Water in the water drawer
P 12WARMING UP	1 and 3	20 min.	200 ml

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

CARE AND CLEANING

WARNING!
Refer to "Safety information" chapter.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can cause a damage to the nonstick coating.

Steam cleaning

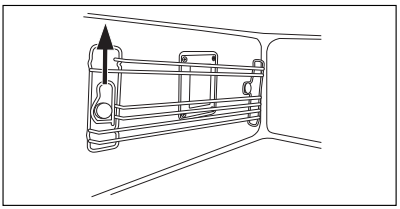
You can use steam to clean the inner side of the oven. Refer to "Automatic programmes" and the programme P1 CLEANING.

Shelf support

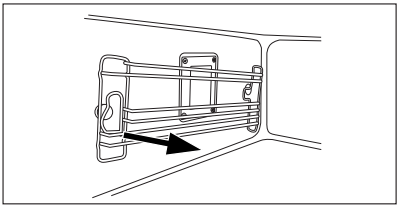
You can remove the shelf support to clean the side walls.

Removing the shelf support

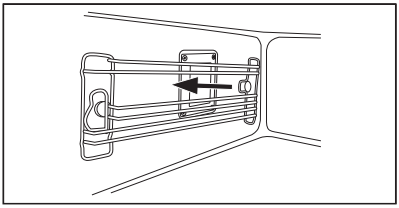
1. Carefully pull the support up and out of the front catch.



2. Lightly move the support on the front catch inwards.



3. Pull the support out of the rear catch.



Installing the shelf support

Install the shelf support in the opposite sequence.

Steam generation system

CAUTION!
Dry the steam generator **after each use**. Soak up water with the Quick Sponge 180.

Remove a lime residue with water and vinegar.

CAUTION!
Chemical de-scaling agents can damage oven enamel. Obey instructions of the manufacturer!

Cleaning the Water Tank and the Steam Generator:

1. Fill the water and vinegar mixture (approximately 250 ml) **through the water tank** in the steam generator.

   Wait for approximately 10 minutes.
2. Remove the water and vinegar with the Quick Sponge 180.
3. Use clean water (100-200 ml) to flush the steam generation system through the water tank.
4. Remove water from the steam generator with the Quick Sponge 180 and rub dry.
5. Keep the door open to let the appliance dry fully.

Oven lamp

WARNING!
There is a risk of electrical shock.
Oven lamp and the lamp glass cover can be hot.

Before you change the oven lamp:

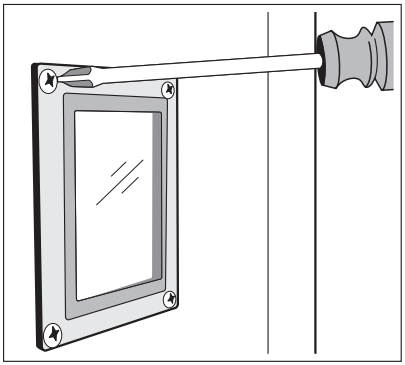
- Deactivate the appliance.

- Remove the fuses from the fuse box or deactivate the circuit breaker.

CAUTION!
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

Replacing the oven lamp and cleaning the cover (left side of the oven cavity):

1. Remove the left shelf support.
2. Use a cross-tip screwdriver to remove the glass cover.
3. Remove the metal frame and seal, and clean them.
4. If necessary, replace the oven lamp.



Use the same oven lamp type.

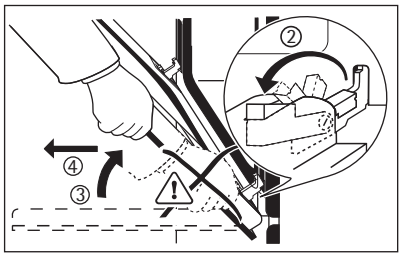
5. Install the metal frame and seal, and tighten the screws.
6. Install the left shelf support.

Oven door

Remove the door to clean the inner side of the appliance more easily.

Removing the oven door

1. Open the door as far as possible..
2. Fully release the clamping levers on the hinges.
3. Take hold of the oven door on the sides with both hands and close it about 3/4 of the way going through the point of resistance.

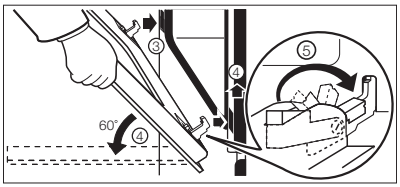


WARNING!
Pull the door away from the oven. The door it is heavy!

CAUTION!
Put the door with the outer side down on a soft and level surface.

Installing the oven door

1. Hold the door with one hand on each side at an angle of approximately 60° (from the side of the door with the handle turn to you).
2. Push door hinges at the same time into the two recesses at the bottom of the



oven on the left and the right, as far as they will go.

3. Lift the door up until you meet the point of resistance and then open it as far as possible.
4. Fully lock the clamping levels on the hinges.
5. Close the oven door.

WHAT TO DO IF...

WARNING!
Refer to "Safety information" chapter.

Problem	Possible cause	Solution
The appliance does not heat up	The appliance is deactivated	Activate the appliance
The appliance does not heat up	The time of day is not set	Set the time of day. Refer to "Setting the time of day"
The appliance does not heat up	The necessary settings are not set	Make sure, the settings are correct
The appliance does not heat up	The automatic switch-off is activated	Refer to „Automatic switch-off"
The appliance does not heat up	The child safety is activated	Deactivate the child safety
The appliance does not heat up	The fuse is released	Make sure, if the fuse is the cause for the malfunction. If the fuse releases again and again, refer to an authorized electrician
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp.
"d" is lit in the display and the oven does not heat up Fan does not operate	Test mode is switched on	Switch off the appliance. Touch and hold P and + at the same time, until signal sounds and "d" display goes out

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.
The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

ELECTRICAL CONNECTION

WARNING!
Refer to "Safety information" chapter.

The oven is designed to be connected to 230-240V~(50Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:
Letter L - Live terminal
Letter N - Neutral terminal
⏚ - Earth terminal

CAUTION!
This oven must be earthed!

The cable used to connect the oven to the electrical supply must comply to the specifications given below.
For UK use only

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
Cooker Control Circuit	2,5 mm²	PVC/PVC twin and earth	min: 15 A max: 20 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.
The switch must not break the yellow and green earth cable at any point.

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.
Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

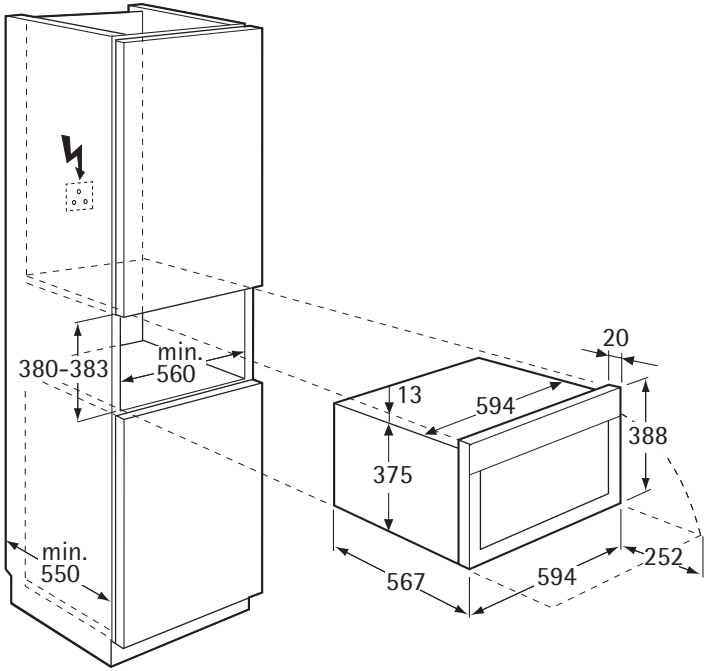
The manufacturer declines any responsibility should these safety measures not be carried out.

INSTALLATION

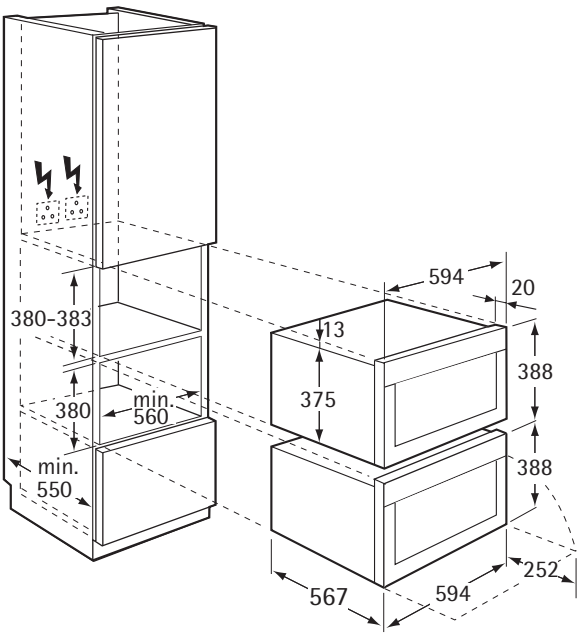
WARNING!
Refer to "Safety information" chapter.

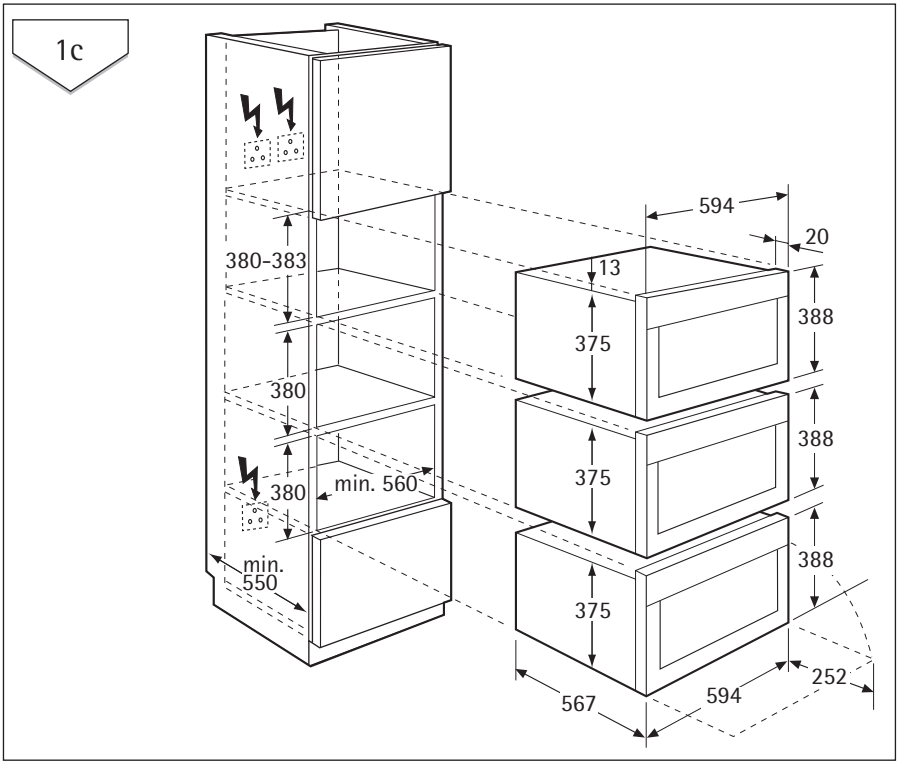
The built-in unit must meet the stability requirements of DIN 68930.

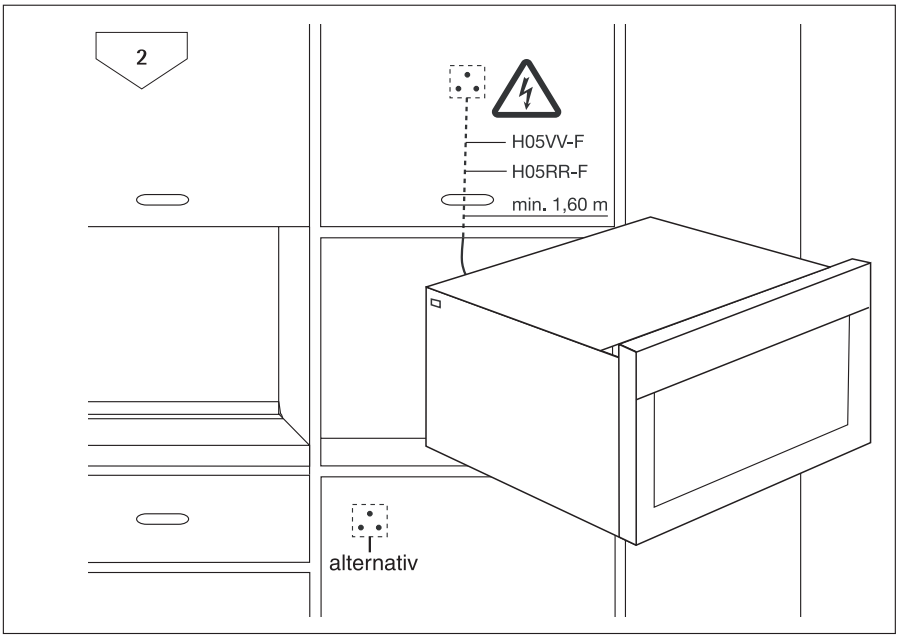
1a

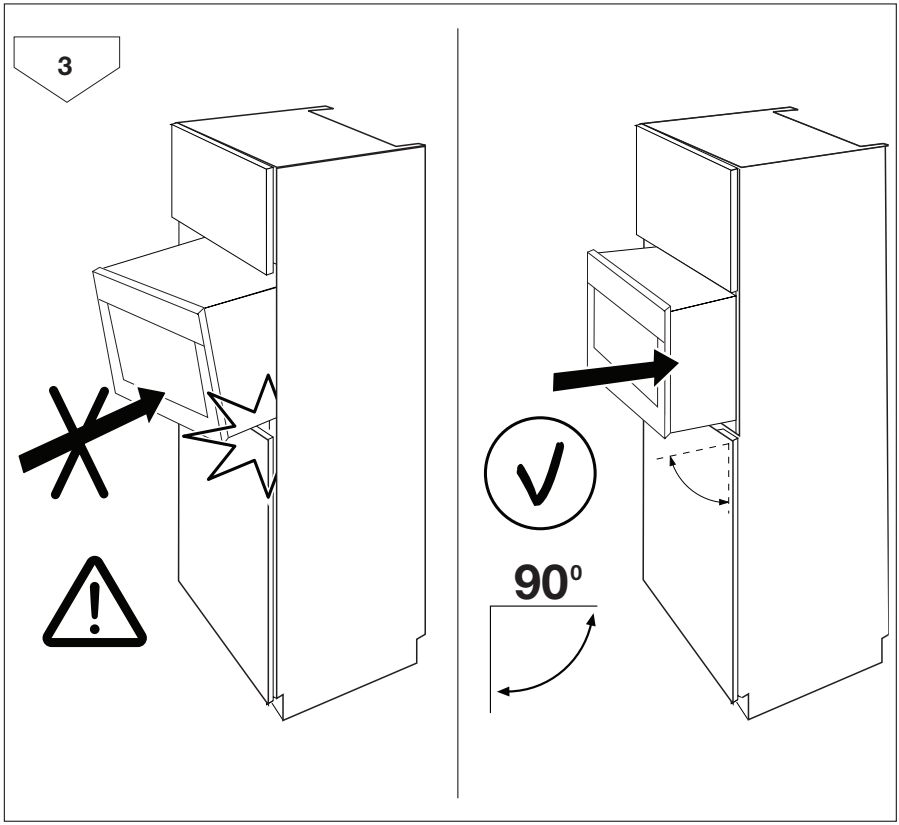

380-383
min.
560
min.
550
20
13
594
388
375
567
594
252

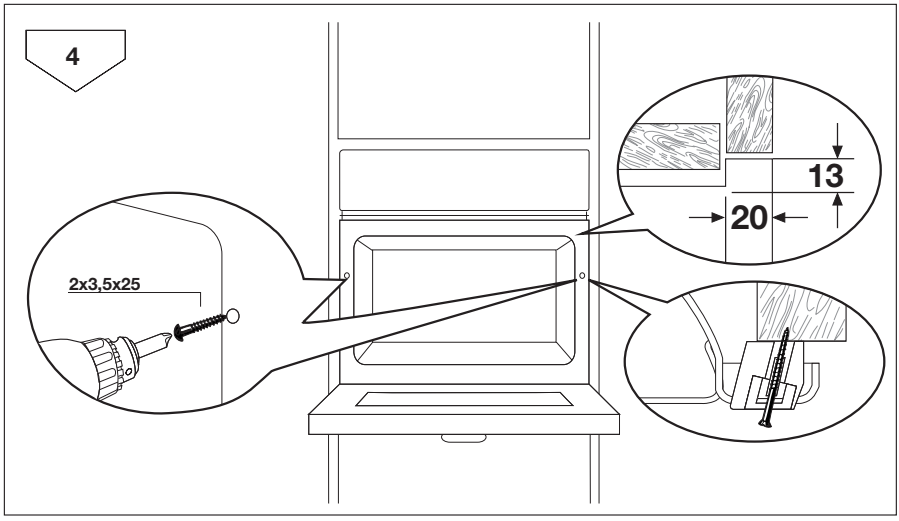
1b


380-383
380
min.
560
min.
550
594
20
13
388
375
388
567
594
252


1c
594
20
13
388
375
388
375
388
375
380-383
380
380
min. 560
min.
550
567
594
252


2
H05VV-F
H05RR-F
min. 1,60 m
alternativ


3
90⁰


4
2x3,5x25
13
20

ENVIRONMENT CONCERNS

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material
The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

GB IE GREAT BRITAIN & IRELAND - GUARANTEE/CUSTOMER SERVICE

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of

local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if...". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

GB **European Guarantee:** This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

WWW.ELECTROLUX.COM

Albania	+35 5 4 261 450	Rr. Pjeter Bogdani Nr. 7 Tirane
Belgique/België/Belgien	+32 2 363 04 44	Bergensesteenweg 719, 1502 Lembeek
Česká republika	+420 261302111	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Sjællandsgade 2, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
Eesti	+37 2 66 50 030	Pärnu mnt. 153, 11624 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	08 44 62 26 53	www.electrolux.fr
Great Britain	+44 8445 616 616	Addington Way, Luton, Bedfordshire LU4 9QQ
Hellas	+30 23 10 56 19 70	4, Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
Italia	+39 (0) 434 558500	C.so Lino Zanussi, 26 - 33080 Porcia (PN)
Latvija	+371 67313626	Kr. Barona iela 130/2, LV-1012, Riga
Lietuva	+370 5 278 06 03	Ozo 10a, LT-08200 Vilnius
Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	+36 1 252 1773	H-1142 Budapest XIV, Erzsébet királyné útja 87
Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	+43 18 66 400	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, Warszawa
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edificio Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos
Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz - Suisse - Svizzera	+41 62 88 99 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Gerbičeva ulica 98, 1000 Ljubljana
Slovensko	+421 (02) 32141334	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Seberíniho 1, 821 03 Bratislava
Suomi	www.electrolux.fi	

Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim İstanbul
Россия	+7 495 937 7837	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

www.aeg.com/shop

892937549-B-052011

CE